



## FESTIVE BUFFETS

### SILVER – £9.95 (Per person)

**Marinated olives\*(ve)**

Boscaiola, Kalamata olives

**Hummus and pitta (ve)**

traditional hummus, beetroot & apple hummus, wholemeal pitta

**Chicken liver pâté toast\***

Tracklements onion marmalade

**Honey-glazed sausages**

grain mustard mayonnaise

**Smoked salmon & cream cheese toast\***

chives, lemon

**Chicken wings\***

festive coating, cranberry dip

**Roast potatoes\*(ve)**

sea salt and gravy

**Dough balls (v)**

garlic butter

### GOLD – £12.95 (Per person)

**Marinated olives\*(ve)**

Boscaiola, Kalamata olives

**Hummus and pitta (ve)**

traditional hummus, beetroot & apple hummus, wholemeal pitta

**Chicken liver pâté toast\***

Tracklements onion marmalade

**Honey-glazed sausages**

grain mustard mayonnaise

**Smoked salmon & cream cheese toast\***

chives, lemon

**Chicken wings\***

festive coating, cranberry dip

**Roast potatoes\*(ve)**

sea salt and gravy

**Dough balls (v)**

garlic butter

**Beetroot falafels\*(ve)**

herb dressing

**Mini beef & horseradish Yorkshire puddings**

**Sweet treats (v)**

bite-size chocolate brownies\*, mince pies and salted caramel profiteroles (v).

Buffet available for a minimum of 10 people or more only.  
(\* ) non-gluten option available, please select on your booking form.



## DINING MENU

### STARTERS

**Broccoli & almond soup**\*(ve)  
bread, toasted seeds, olive oil

**Duck, gin & orange parfait**‡\*  
Tracklements onion marmalade,  
toast & butter

**Crispy breaded brie**\*(v)  
toasted pumpkin seeds, rocket  
and cranberry relish

**Prawn & avocado salad**\*  
gem, tomato, cucumber, Sriracha cocktail sauce

### MAINS

*All served with carrots, kale, Brussels sprouts and roast parsnips*

**Roast turkey**\*  
sweet onion & cranberry stuffing, pigs in  
blankets, roast potatoes, gravy

**Slow-cooked flat iron beef**‡\*  
buttered mash, silverskin onions, thyme,  
mushrooms, red wine gravy

**Baked sea bass fillets**‡\*  
parsley new potatoes,  
Champagne butter sauce

**Parsnip & chestnut roast**\*(ve)  
cranberries, mixed seeds,  
roast potatoes, gravy

### DESSERTS

**Stronghart Christmas pudding**‡  
brandy sauce, mint, strawberry

**Passion fruit cheesecake**\*(ve)  
raspberry coulis, vanilla ice cream, mint

**Chocolate & orange pudding** (ve)  
chocolate sauce, vanilla ice cream

**Green apple sorbet**\*(ve)

**Tiramisu**‡(v)  
mascarpone, whipped cream, Amaretto,  
sponge fingers, espresso, cocoa

Add coffee and mini mince pie for £1.50 extra per person.

**2 COURSE – £21.50 3 COURSE – £25.50 (FRIDAY - SUNDAY)**

**2 COURSE – £19.50 3 COURSE – £23.50 (MONDAY - THURSDAY)**

£10 deposit per person

‡Contains alcohol (\*) non-gluten option available, please select on your booking form

FESTIVE  
SEASON AT



## FESTIVE TIPPLES

### DRINK PACKAGES

*For ease at the table, here are our drink options!*

#### SPARKLING

Bisot Jeio Prosecco Magnum £50



#### BOTTLED BEER

Case of Heineken or Peroni (24 bottles) for £80

#### WINE

6 bottles of Finca Valero Tempranillo Garnacha or Finca Valero Macabeo £90

12 bottles of Finca Valero Tempranillo Garnacha or Finca Valero Macabeo £170

*Feel free to mix and match wines.*

#### JUICE

Fruit juice (1L) £5

Choose from cranberry, apple or orange juice

*If your party would prefer any other festive tipples, our team will be delighted to discuss your individual requirements further.*

# BOOKING FORM

Please fill in this form complete with your **selection of menu choices** and hand into the management team. There is a non-refundable deposit of £10 per person.

Name: ..... Tel No: .....

Email: .....

Address: .....

.....

..... Postcode: .....

Date of party: ..... No. in party: .....

Preferred time of booking: .....

**Total deposit @ £10 per person: £** ..... (non-refundable)

## MENU SELECTION

SILVER BUFFET MENU       GOLD BUFFET MENU

Please tick if you require a non-gluten option for the following items

CHICKEN LIVER PÂTÉ TOAST

ROAST POTATOES

SMOKED SALMON & CREAM CHEESE TOAST

BEETROOT FALAFELS

CHICKEN WINGS

CHOCOLATE BROWNIES

DINING MENU (Please make your menu selections overleaf)

DRINKS (If you wish to pre-order drinks, please place an "X" in the box and we will contact you to go through in detail)



Tick box to sign up to our Mac's Family

As a member of our Mac's Family you will receive a bottle of Prosecco on your birthday\*, updates on events and exclusive offers

Date of birth ..... / ..... / ..... †For birthday Prosecco

By opting into our Mac's Family, you consent to receive email and SMS communications and offers from McMullen and Sons LTD venues that we feel you may be interested in. If you no longer wish to receive communications from us, you can simply opt-out by visiting [www.mcmullens.co.uk/keep-in-touch/optout](http://www.mcmullens.co.uk/keep-in-touch/optout) We will never share your information with anyone else – ever.

†Terms & conditions apply. You must be 18 or over to join.

For further details please visit [www.mcmullens.co.uk/keep-in-touch/termsandconditions](http://www.mcmullens.co.uk/keep-in-touch/termsandconditions)

Christmas Fayre is available from 1st November 2019 – 31st January 2020 (excluding 25th December).

**A non-refundable deposit of £10 per person is required within 2 weeks of a booking having been made, the booking remains provisional until a deposit is received and may be cancelled. Please supply a completed booking form with your menu selection 2 weeks prior to your booking date, unless otherwise agreed.**

**Food Allergies & Intolerances.** If you have any allergies or dietary requirements please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten or other allergens. A full list of allergens in each dish is available for your peace of mind.

Fish and poultry dishes may contain bones. (v) – Suitable for vegetarians. (ve) – Suitable for vegans. (\*) – Non-gluten option available. All items are subject to availability.

All prices include VAT. Prosecco is sold separately and is not included in the set Christmas menu pricing.

SERVICE IS NOT INCLUDED. ALL TIPS ARE RETAINED BY THE GRATEFUL TEAM.

Party organiser is responsible for ensuring all dishes are served to the correct guests.

**Cancellations** may be made at any time, in writing, to the manager, however only monies over and above the deposit will be refunded.

If you have any queries, comments or suggestions please do not hesitate to let the pub know or alternatively, contact head office McMullen and Sons LTD, The Hertford Brewery, 26 Old Cross, Hertford, Herts, SG14 1RD



FESTIVE  
SEASON AT



## YOU'RE INVITED

*Season's Greetings Party Organiser*

*Join us for festive cheer and book your party this year at The Practitioner. If you want a sparkle to your Christmas gatherings with colleagues or loved ones, then look no further. Ask for our Christmas Ambassador, as they are your go-to person and will be happy to help you make it a fun relaxed experience.*

### BOOKINGS NOW BEING TAKEN

- Hand-crafted cocktails, bubbly and delicious mulled wine
  - Lovingly made festive food
  - Two or three course dining menu
- Festive buffet menus include 8 and 11 choices
  - Exclusive and private hire available
- Drink packages and drink pre-orders are welcome
  - Non-gluten menu available upon request



A non-refundable deposit of £10 per person is required to secure your booking.

Our festive menus are available from 1st November 2019 – 31st January 2020.

*For information about all upcoming events, available festive dates  
and to arrange your party, please contact us.*

01992 532 200

MERRY CHRISTMAS FROM THE TEAM AT THE PRACTITIONER

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Book online @ [www.thepractitionerbar.co.uk](http://www.thepractitionerbar.co.uk)